

BREAKFAST/LUNCH

available from 8am-3pm daily



Stone Fruit Pancakes	8.00/12.00
Pair of sweet cream pancakes topped with stone fruit compote, butterball & maple candied pecans. Add eggs and a side of bacon for + 6.00	
Fiesta Benedict	20.50
Masa sopes, chipotle pork carnitas, poblano & red pepper rajas, poached eggs, & chipotle hollandaise. Served with black beans & a salad with cilantro-lemon citronette.	
In the Garden Hash	18.00
Breakfast hash of sweet potatoes, red bells, fresh corn, red onion, zucchini, black beans, pattypan & peppadew peppers. Served with a pair of poached eggs & toast. Add tasso ham for + 4.00.	

Farmstead Summer Club Sandwich
Smoked & grilled chicken, bacon, arugula & tomato with basil pesto on a Telera roll. add fries for 3.50
15.00

NOT SO EARLY BIRD	\$9.75
SPECIALS	
No excuses for last night's behavior!	
Four choices for breakfast	
Monday-Friday from 8am-11am	



\$15		\$15
Available after 4pm Monday-Thursday & we got 'em 'til they're gone!		
Monday	CHICKEN POT PIE w/a green salad.	
Tuesday	FISH & CHIPS with fries and house made remoulade.	
Wednesday	SCHWEINESCHNITZEL! Pork schnitzel with mashed potatoes, gravy, roasted carrots.	
Thursday	CHICKEN & WAFFLE Fried chicken on a waffle with real maple syrup.	

	Sunday Night Family Style Fried Chicken Supper
	\$24 —Adults \$11—Kids
	every Sunday night from 5pm 'til the chicken flies the coop!

S	side meat	6.50
I	bacon, ham steak or breakfast sausage	
D	crushed red potatoes	5.50
D	two eggs*	4.75
E	eat a waffle with real maple syrup	11.50
S	toasted columbia bread	4.50
	french fries	5.50
	arugula salad w/balsamic vinaigrette.	5.00



Breakfast Sandwich*	13.75
Fried eggs, bacon, sharp cheddar, caramelized onion jam & tomatoes on a toasted telera roll.	
Chicken & Waffle	19.25
Fried chicken breast, bacon studded waffle, a butter ball & bourbon blessed maple syrup. Make it Nashville Hot for a buck!	
Biscuits & Gravy*	16.25
Big-ass split biscuits smothered with sausage gravy. Add a pair of eggs for 3.75.	
Eggs Benedict*	19.75
English muffin stacked with shaved Eaton-Wright ham, poached eggs & Tapatio hollandaise. Served with crushed red potatoes & seasonal fruit.	
Foragers Omelette	18.75
Mixed mushrooms, goat cheese, herbs & sweet onion. Served with crushed red potatoes & choice of toast	
Pig in the Orchard	19.50
Scramble of Eaton-Wright ham, cheddar & thyme roasted apples with red potatoes & choice of toast.	
Cooks All Day Breakfast*	17.75
Applewood smoked bacon, Eaton-Wright ham steak or Cooks' country sausage with eggs any style, crushed red potatoes & a choice of toast.	
Cleanup on Aisle 12*	17.00
Market vegetable hash with red potatoes, kale, zucchini, cauliflower, sweet potatoes & spicy Mama Lil's peppers with eggs any style & a choice of toast. add tasso ham if you wish for + 4.00	

SALADS & SOUP

add a grilled chicken breast to house or Caesar salad—5.50	
Cooks' Seasonal Salad	8.50/13.00
50/50 greens, heirloom tomato wedges, almonds Grana Pandano, in lemon mint citronette.	
Caesar Salad*	9.00/14.00
Romaine, croutons, Grana Padano	
Tavern Salad	19.75
Grilled chicken breast, bacon, bleu cheese, avocado, tomato & croutons with balsamic vinaigrette.	
Tomato Soup w/crackers	5.50/8.50

SANDWICHES

add fries or a simple salad to any sandwich for 3.50	
Hamburger Sandwich*	14.00
8 oz burger, charbroiled and served with LTO on a brioche bun. Spank it with sharp cheddar for 1.50.	
Cooks Deluxe*	15.00
8 oz burger with bacon, BBQ sauce & frizzled onions on on a brioche bun. Add sharp cheddar for 1.50.	
Tutto Calabria Lamb Burger*	17.25
Grilled ground lamb, roasted garlic, bacon & Tutto Calabria pepper burger on brioche with pickled onion, arugula & goat cheese.	
Chicken Fried Chicken Sandwich	15.00
Chicken breast with chimichurri aioli, tomato, lettuce & cheddar. Make it Nashville Hot for a buck!	
Cooks BLAT	14.50
Applewood smoked bacon, romaine ribbons, tomato, avocado & house made mayo on toast.	
Griddled Cheese & Tomato Soup	14.50
3-cheese sandwich and a cup of tomato soup.	

other little bits

We accept cold, hard cash, VISA and Mastercard. Nix on the American Express.

*asterisked items are cooked to your specifications. Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

Mimosas	
OJ, grapefruit, pineapple, cranberry, or apple	
single	9.50
1/2 carafe	- 18.50
full carafe	— 34.00



Marvin's World Famous Sangria	
Red or White	
single	9.50
1/2 carafe	- 18.50
full carafe	— 34.00

BEST FOR BRUNCH COCKTAILS

choice — \$12.

- Strawberries on Alder**
Elderflower liqueur, lemon, strawberry simple, bubbles.
- Cooks Bloody Mary**
House Bloody Mary Mix with salted rim.
- Chipotle Mary**
Habañero infused vodka, Mary mix, chipotle salt rim.
- South Sound Spritz**
Lo-Fi Amaro, orange, lemon, hibiscus, soda, bubbles.
- Hurricane 75**
House FassiNOLA (guava, passion, hibiscus), Planteray rum, white rum, lemon juice & bubbles.
- Espresso Martini**
Vodka, BSSS, espresso, crème de cacao.
- 26th Street Sour**
Citrus aperitif, cardamom honey, verjus.

SUMMER PUNCHES

- Foragers' Sour** 10.00
Cocchi Americano, Tacoma Bravo orange aperitif, blackberry shrub, lemon, Aquafaba. *Tart white balsamic vinegar & blackberries perfect for midsummer sunshine*
- Garden Party Royale** 10.50
Plum cordial, gin, lemon, cucumber & bubbles. *Quintessential summer spritz that embraces your cool-as-a-cucumber side with this fruity refresher.*
- Maize Days** 13.50
Sweet corn infused tequila, cotija washed Mezcal, corn oleo saccharum, lime & tajin. *A sweet & salty celebration of our local corn harvest with the familiarity of a margarita*
- The Mountain is Out** 12.50
Gin, Suze, elderflower, lemon, Aquafaba, angostura bitters & rosemary. *Botanical, earthy, floral & bitter-sweet. Explore Mt. Rainier without leaving your seat.*

SUMMER COOLERS ~ SANS THE BOOZE

- Field Notes Tea** 8.00
Strawberry, sage, pineapple, lemon & iced tea.
- Produce Run** 10.00
Rotating fruit puree, simple syrup, lemon & iced tea.
- 26th Street Sour** 12.00
Citrus aperitif, cardamom honey, verjus.

HARVEST SWEETS

- SUMMER BERRY TRIFLE** 11.00
A NAUGHTY LITTLE DESSERT OF HOUSE MADE POUND CAKE LAYERED WITH FRESH SEASONAL BERRIES, WHIPPED CREAM & CRÈME ANGLAISE.
- PEACH COBBLER** 12.00
IN A CAST IRON DISH WITH CANDIED MAPLE PECAN STREUSEL & VANILLA ICE CREAM.

DRAFT BEER & CIDER

- E9 - Don of Time Pale Ale - Tacoma, WA 8.25
- Black Raven - Scotch Ale - Woodinville, WA 7.25
- Teiton Cider Works - Dry Apple - Yakima, WA 9.25
- Bale Breaker - Skyward IPA - Yakima, WA 8.25
- Farmstrong - La Raza - Mount Vernon, WA 8.75
- Icicle - Dirty Face Amber - Leavenworth, WA 8.25
- Pelican - Head Out Hefe - Pacific City, OR 8.25
- Heidelberg - American Lager - Tacoma, WA 5.75
- 7 Seas - Willy Maize Hazy IPA - Gig Harbor, WA 8.75
- Douglas Lagered Beer - Tacoma, WA 7.25
- Yonder Cider - Blackberry Sage - Menatchee, WA 9.25
- Diamond Knot - **NA Root Beer** - Mukilteo, WA 5.00
- Rotating Taps - Ask your server!**

NA BEERS

- Best Day Ever - Kolsch - San Francisco, CA 9.25
- Best Day Ever - **Rotating Flavor!** 9.25

WINE

- WHITE
- Viognier, LaPlaya Estate Series, Chile '24 11/42
- Rose, Kind Stranger, WA '22 16/62
- Sauvignon Blanc, Tohu, NZ '25 13/50
- Buttery Chardonnay, Shortbread, CA '23 12/46
- Chardonay, Milou, France '23 13/50
- Albarino, Caliche, WA '25 15/58
- Kung Fu Girl Riesling, Charles Smith, WA '16 16/62
- Pinot Grigio, Velante by Bertani, Italy '23 15/58
- BUBBLES
- Sparkling Rose, Trridis, WA N/V 13/52
- Proseco - Guinigi - Italy N/V 15/72
- Champagne, Brut, Mums 88
- RED
- Pinot Noir, Castle Rock Winery, OR '19 13/50
- Old Patch Red, Trentadue Winery, CA '22 13/50
- Red Blend, Stateline, Gifford Hirlinger, WA '19 16/62
- Cabernet Sauvignon, Slope Life, WA '20 14/54
- Malbec, Catena Vista Flores, Argentina '22 14/54
- Cabernet, 'Readers' by J. Bookwalter, WA '22 16/62
- Syrah, Saviah, WA '21 14/54



COOKS DESSERTS

- BTO chocolate chip cookie ala mode. 8.75
- Bag of beignets with house preserves 8.00
- Chocolate Decadence 12.00
Rich chocolate barge with seasonal berries, crème anglaise & cocoa powder

available at 4pm everyday!

SALADS/SOUP

- Cooks Seasonal Greens8.50/12.00
- 50/50 greens, heirloom tomato wedges,
Grana, almonds, lemon mint citronette.
- Caesar*9.00/14.00
- Romaine, Grana, croutons.
- Tavern Salad19.75
- Grilled chicken breast, bacon, bleu cheese,
avocado, tomato, & balsamic vinaigrette.
- Bowl or Cup Tomato Soup5.50/8.50
- with Grana Padano.
- add chicken to house or Caesar—5.50

SUPPERS

- Pesto Pasta12.00/19.50
- Ziti with heirloom tomatoes & fresh
corn in pesto/ricotta pan sauce with
shallot, chile flake & ricotta salata.
- Lemon Garlic Chicken27.50
- Steel pan roasted northwest
1/2 bird, mashed potatoes,
pattypan squash, pan jus.
- Seared King Salmon*29.50
- herb whipped potatoes, sauteed
pattypan squash, grilled lemon.
- Spice Rubbed Pork Chop*16.00/27.75
- One or two bone in chops, mashed
potatoes, roasted carrots.
- Tavern Steak Frites*19.50/35.00
- 5 or 10 oz grilled flatiron steak,
roasted garlic butter, pommes frites.
- Chile Relleno18.50
- Roasted & fried poblano pepper
stuffed with Oaxaca cheese stacked
on a sope with salsa roja and
black beans.

SANDWICHES

- add fries or salad to any sandwich for 3.50
- Hamburger Sandwich*14.00
- 8 oz burger, charbroiled with LTO,
brioche bun. Add cheddar for \$1.50.
- Cooks Deluxe*15.00
- 8 oz burger, bacon, BBQ sauce,
frizzled onions, brioche bun.
- Calabrian Lamb Burger*17.25
- Grilled ground lamb, roast garlic,
bacon, Tutto Calabria pepper
burger on brioche, with pickled
onion, arugula, & goat cheese.



- Nighthawk*17.75
- Eggs any style, choice country sausage,
bacon or ham steak. Served with toast
& a simple salad.
- Foragers Omelette18.75
- Mixed mushrooms, goat cheese, herbs,
sweet onion, toast & a simple salad.

sauteed pattypan squash	6.00
french fries	6.50
mashed potatoes	5.50
roasted carrots	5.00



small plates

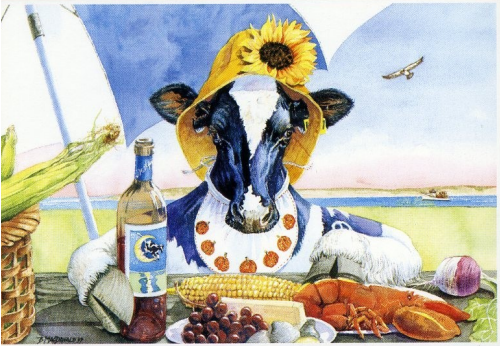
- Stonefruit Crostini
- Columbia bread, shingled stone fruit,
rosemary/chevre schmear, balsamic
drizzle, fresh mint & Maldon salt.
12.50
- Heirloom Tomato Salad
- with roasted fresh corn, pickled
red onions, chopped scallions
& feta in lemon citronette.
12.00
- Carnitas Tacos
- Three tortillas stuffed with
pork carnitas, pickled jalapeños,
Radish, frizzled onions,
& cilantro crema.
13.00
- Watermelon “Sashimi”
- Pressure sealed melon, pistachio
dust, ricotta salata , basil gel,
drizzled balsamic glaze.
11.00
- Quick Fried Kraken
- Chipotle seasoned crisped calamari,
fried lime, pickled jalapeños,
chimichurri aioli
14.50

meals

- Cerdo de la Cosecha
- Grilled chipotle-agave marinated
pork tenderloin served over rajas
stuffed masa sopos & finished
w/crema, cilantro oil & grilled lime.
22.00
- Halibut Cheeks
- Herb crusted Alaskan halibut cheeks
pan-seared & served over
summer corn pudding with almond
romesco & charred scallions.
31.50
- Summer Yard Bird
- Spice rubbed, smoked and grilled
1/2 bird, fried sweet potato coins,
and a spiced big easy corn salad
with tasso ham.
28.50

harvest sides

- fried sweet potato coins
spicy big easy corn & tasso salad
masa sopos with black beans
summer corn pudding
Choice—6.



- asterisked items are cooked to your specifications.
- Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

SUMMER PUNCHES



Foragers' Sour	10.00
Cocchi Americano, Tacoma Bravo orange aperitif, blackberry shrub, lemon, Aquafaba. <i>Tart white balsamic vinegar & blackberries perfect for midsummer sunshine</i>	
Garden Party Royale	10.50
Plum cordial, gin, lemon, cucumber & bubbles. <i>Quintessential summer spritz that embraces your cool-as-a-cucumber side with this fruity refresher.</i>	
Maize Daze	13.50
Sweet corn infused tequila, cotija washed Mezcal, corn oleo saccharum, lime & tagin. <i>Refreshing & light, a sweet & salty celebration of sweet corn with the familiarity of a margarita.</i>	
The Mountain is Out	12.50
Gin, Suze, elderflower, lemon, Aquafaba, angostura bitters & rosemary. <i>Botanical, earthy, floral & bittersweet. Explore Mt. Rainier without leaving your seat.</i>	

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Strawberry, sage, pineapple, lemon & iced tea.	
Produce Run	10.00
Rotating fruit puree, simple syrup, lemon & iced tea.	
26th Street Sour (n/a)	12.00
Citrus aperitif, lemon, cardamom honey, verjus.	

COOKS HOUSE COCKTAILS

Sage Pineapple Gimlet	— Gin, lime, sage simple syrup, pineapple	14.00
Cooks Old Fashion	— Four Roses bourbon, brown sugar simple, bitters.	13.50
Tacoma Paloma	— Mezcal, tequila, grapefruit, simple syrup, lime.	12.50
Blood Orange Margarita	— Tequila, blood orange liqueur, lime.	13.00

Sunday Night Family Style
Fried Chicken Supper

\$24 —Adults \$11—Kids

every Sunday night
from 4:30pm
'til the chicken
flies the coop!



\$15



\$15

	Monday-Thursday
	Available after 4pm & we got 'em 'til they're gone!
Monday	CHICKEN POT PIE w/a green salad.
Tuesday	FISH & CHIPS with fries and house made remoulade.
Wednesday	SCHWEINESCHNITZEL! Pork schnitzel with mashed potatoes, gravy, roasted carrots.
Thursday	CHICKEN & WAFFLE Fried chicken on a waffle with real maple syrup.

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WINE

WHITE

Viognier, LaPlaya Estate Series, Chile '24	11/42
Rose, Kind Stranger, WA '22	16/62
Sauvignon Blanc, Tohu, NZ '25	13/50
Buttery Chardonnay, Shortbread, CA '23	12/46
Chardonnay, Milou, France '23	13/50
Albarino, Caliche, WA '25	15/58
Kung Fu Girl Riesling, Charles Smith, WA '16	16/62
Pinot Grigio, Velante by Bertani, Italy '23	15/58

BUBBLES

Sparkling Rose, Trridis, WA N/V	13/52
Proseco - Guinigi - Italy N/V	15/72
Champagne, Brut, Mumms	88

RED

Pinot Noir, Castle Rock Winery, OR '19	13/50
Old Patch Red, Trentadue Winery, CA '22	13/50
Red Blend, Stateline, Gifford Hirlinger, WA '19	16/62
Cabernet Sauvignon, Slope Life, WA '20	14/54
Malbec, Catena Vista Flores, Argentina '22	14/54
Cabernet Sauvignon, 'Readers' by J. Bookwalter, WA '22	16/62
Syrah, Saviah, WA '21	14/54



\$19

BROWN BAG SPECIAL
Bottle of Red or White
we choose it—you drink it

\$19



DRAFT BEER & CIDER

E9 - Don of Time Pale Ale - Tacoma, WA	8.25
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Bale Breaker - Skyward IPA - Yakima, WA	8.25
Farmstrong - La Raza - Mount Vernon, WA	8.75
Icicle - Dirty Face Amber - Leavenworth, WA	8.25
Pelican - Head Out Hefe - Pacific City, OR	8.25
Heidelberg - American Lager - Tacoma, WA	5.75
7 Seas - Willy Maize Hazy IPA - Gig Harbor, WA	8.75
Douglas Lagered Beer - Tacoma, WA	7.25
Yonder Cider - Blackberry Sage - Menatchee, WA	9.25
Diamond Knot - NA Root Beer - Mukilteo, WA	5.00
Rotating Taps - Ask your server!	

NA BEERS

Best Day Ever - Kolsch - San Francisco, CA	9.25
Best Day Ever - Rotating Flavor! - San Francisco, CA	9.25





THE CORN HARVEST



Harvest is the most important time of the agricultural calendar; the fortunes of farms, families, and even entire communities are tied to its outcome. Unsurprisingly, harvest has developed its own array of deities, traditions, and superstitions to safeguard its success, which are found in almost every farming culture worldwide.

Ever since the first farmers planted their crops over 10,000 years ago, they have had an anxious wait for summer. Will there be enough hot weather to ripen the corn? Will an unlucky wet spell rot the grain in the ears? Will the yield feed the community for the coming year or allow the farmer to pay his rent? If not, it will be another year before the next opportunity comes.

Until modern machinery redefined agriculture, corn was harvested by hand using sickles or scythes which systematically cut through the stems and laid it in swathes for binding.

The action was difficult to master: if done incorrectly the stems would simply be knocked flat. Reaping gangs toured the local farms, and their leader, known as the Lord of the Harvest – the most skilled man present – arranged the scheme of work and the men's pay. The powers that be opened the field and set the pace. Each man was expected to reap an acre a day, working in a line or 'flight' across the field.

The reapers were followed by women and boys who bound the corn into sheaves, ingeniously tied with wisps of straw. A good binder could tie for three reapers. The sheaves were then stood in pairs or 'shocked' (pronounced 'shook') to dry for several days before the 'shocks' or 'stooks' were taken to the barns.

The corn has to be cut as soon as it is ripe, or else the quality deteriorates and the grains shed from the ears, but it must also be dry else it will quickly spoil. A prolonged wet spell at the critical time could – and still can – cost an entire harvest. While the weather held, every able-bodied man, woman and child would be out in the fields. This is the reason for the several week school summer holiday today. Harvest has always provided a time of bonding between communities as everyone slogged together under broiling sun, glowering clouds, and driving rain to bring the harvest home.

On fine days, work could begin at 4am and continue well into the night. The Harvest Moon; the full moon falling closest to the Autumn equinox, rises unusually close to sunset and is so named because it provided harvesters with valuable extra light.